

Honey Mustard Sauce

Makes: 64 servings

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| Ingredients | Weight | Measure |
|------------------------------|-----------|---------|
| Whole grain or Dijon mustard | 2 qt | |
| Honey | 3 lb 4 oz | |
| Red wine vinegar | | 1/4 cup |
| Hot pepper sauce | | 5 drops |

Directions

- 1. Combine all ingredients.
- 2. Serve at room temperature as a dipping sauce for salmon nuggets.
- 3. Refrigerate leftovers.

| Key Nutrients | Amount | % Daily Value |
|----------------|--------|---------------|
| Total Calories | 108 | |
| Total Fat | 2.2 g | |
| Protein | 2 g | |
| Carbohydrates | 22 g | |
| Dietary Fiber | NA | |
| Saturated Fat | 0.1 g | |
| Sodium | 67 mg | |